The
Pagan
Library

Wassail for 8

Anon

3 red apples
3 oz brown sugar
2 pints brown ale, apple cider, or hard cider
1/2 pint dry sherry or dry white wine
1/4 tsp cinnamon
1/4 teaspoon ginger
strips of lemon peel

Core and heat apples with brown sugar and some of the ale or cider in an oven for 30 minutes. Put in large pan and add rest of spices and lemon peel, simmer on stove top of 5 minutes. Add most of the alcohol at the last minute so it heats up but does not evaporate. Burgundy and brandy can be substituted to the ale and sherry. White sugar and halved oranges may also be added to taste.

Fast Forward
2019-05-28 (/articles2/article.php?article_id=29)
Kindly Pagans, White Supremacists Hold Dueling Gatherings In Southern State Park

Keep the Faith
2019-05-27 (/articles2/article.php?article_id=27)
Young black women are leaving Christianity and embracing African witchcraft

CBN News
2019-05-27 (/articles2/article.php?article_id=25)
Atlanta Church Hires Psychic Medium to Minister to Congregation

The Week
2019-05-25 (/articles2/article.php?article_id=23)
The princess of Norway and her shaman lover

Religion News Service
2019-05-24 (/articles2/article.php?article_id=21)
Getting in on - and tossed out of - the Satanist Temple joke - Religion News Service

More Articles (/articles2/)

Search

Quote of the moment:

Tongue-tied and twisted, just an earthbound misfit, I.

This site has received hits since Aug 4, 2000

COPYLEFT:
The entire content of all public pages in The Pagan Library (graphics, text and HTML) are free information, released under the terms of the GPL. All copyrighted items mentioned are the property of their respective owners, and no

form of ownership or endorsement is implied.

Last modified: August 19 2018 14:56:28